

STARTERS

Chargrilled English asparagus with hazelnut romesco & burnt chilli whipped feta, dukkha

Gruyère & courgette double baked soufflé, 3 cheese sauce

Pulled brisket & Oglesfield croquettes, chimichurri

Beer braised lamb belly, harissa yoghurt, pickled fennel & lemon

Steamed mussels, garlic & thyme cream, Taleggio cheese

Chargrilled octopus, Roja sauce, citrus apple salad

PASTA & SALADS

Fried chickpea salad with fattouche, hummus, sumac & lime dressing

Laverstoke Farm buffalo burrata, baby gem, cucumber, Isle of Wight tomatoes, pickled red onion, radish, green goddess dressing

Slow cooked lamb shoulder ragu, tagliatelle, mint & lemon gremolata, pecorino shavings

Crab & nduja gratin, lemon parmesan crust, pickled fennel & apple Waldorf

MAINS

Coal roasted leeks & hen of the wood mushrooms, agave roast chimichurri, confit tomato, green dukkha

Ruby Murray chicken pie, gunpowder new potatoes, makhani jus

Grilled tuna steak, green papaya & coconut slaw, crispy shallots, coriander, lemongrass & ginger dressing

The Store's ale battered fish & chips, mint & lime crushed peas, chip shop curry sauce

WOOD FIRED GRILL

STEAKS

*all served with chips & watercress, choose either triple peppercorn sauce or yuzu bearnaise

225g flat iron steak
300g rib on the bone
800g T-Bone

Kelmscott pork tomahawk, tahini dressed hispi cabbage, spiced bacon crumb, padron pesto

The Store's Cheeseburger, double smoked applewood cheddar, Cotswold chorizo & jalapeno jam, pickles, seasoned fries

